

Reg. No

Name

MSc DEGREE END SEMESTER EXAMINATION - MARCH 2020
SEMESTER 4 : AQUACULTURE AND FISH PROCESSING
COURSE : 16P4AQCT13 : FISH PROCESSING TECHNOLOGY
(For Regular - 2018 Admission and Supplementary - 2017, 2016 Admissions)

Time : Three Hours

Max. Marks: 75

Section A

Answer any 8 (2 marks each)

1. Define refrigeration load.
2. What is the size of the crystals formed during quick freezing?
3. What is two piece cans?
4. Define the art of appertization?
5. What is kench curing?
6. What is mona curing ?
7. What is pearl essence?
8. What is alginic acid?
9. What is fish balls?
10. Major ingredients of batter.
11. What is food irradiation?
12. Define Grey.

(2 x 8 = 16)

Section B

Answer any 7 (5 marks each)

13. Explain the process of crystallisation of water during freezing .
14. Explain the mechanism of heat transfer during sterilization of canned foods
15. Describe different salting methods .
16. Differentiate cold smoking and hot smoking with examples
17. Wet rendering process in fish meal production.
18. Explain the extraction of carrageenan ? What are its uses ?
19. Describe the processing of fish fingers.
20. Explain the physical and sensory qualities of coated products.
21. Describe the preparation of fish sauce.
22. What is radication ? What is the dose applied and purpose of radication ?

(5 x 7 = 35)

Section C**Answer any 2 (12 marks each)**

23. Describe the functioning of different air-blast freezer and their role in the production of IQF products.
24. Describe methods to manufacture fish meal. What are the uses of fish meal ? Give the nutritional value of fish meal.
25. What is batter ? What are the ingredients used for batter formulation ? What are the functions of each ingredient ?
26. What is irradiation ? What are the application of gamma irradiation for safety and quality improvement ?

(12 x 2 = 24)